

## **Whites**

# 2011 Blue Pyrenees, Sparkling Vintage Brut, Pyrenees, Western Victoria

Using all three Champagne varieties, Chardonnay, Pinot Noir and Pinot Meunier, this vintage creation is a ripe, creamy, momentarily tropical-scented wine with a really juicy core and a lush, long finish. Drink it ice cold wearing little more than trunks or a bikini (not both please) and you will be transported to dream-boat desert island holiday mode in just one sip!

## 2010 Brown Brothers, Patricia Chardonnay, Victoria

This is one of the most impactful and memorable wines ever included in a Wine Rules event. The Patricia label is an important one at Brown Brothers because it denotes the top of the tree creations at this world famous winery. 2010 Patricia Chardonnay is a towering wine which still looks youthful and tense at five years of age. This alone is impressive. That the flavours are so complex and well integrated into the stunning oak barrel nuances is yet another testament to the skill of production and quality of raw materials used by this terrific family unit. This is benchmark, cool climate Aussie Chardonnay and you must find a way to taste this wine at your earliest opportunity, rewarding it with a perfectly roasted chicken or top flight main course fish dish.

## 2012 Chandon, Sparkling Blanc de Blancs

It never ceases to amaze me just how strict, straight-jacketed, pristine this wine is. Made from 100% Chardonnay and kept linear and focused during its growing and making, Chandon's vintage BdeB is a tight, citrusy, elegant sparkler with noble pretensions and more than its fair share of distinction. I raise my glass (obviously not just one!) to Dan Buckle and his team - if only Blanc de Blanc Champagnes could be this reliable, impressive and delicious.

## 2015 Delatite, Pinot Gris, Mansfield, Victoria

Delatite's PG tread the boards between a Grigio and a Gris style. What this means is that on the one hand it is perky and refreshing (like a Grigio) and on the other it is fairly rich and textural (like a Gris). These two names obviously refer to the same grape variety, but they imply 'style' and so if you are drinking this wine you can expect a crunchy, apple-skin-themed flavour but with more depth than expected! This is great news because this shape of wine is ideally suited to Japanese food and spicier Vietnamese and Thai dishes – so now you can navigate through these cuisines with confidence!



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### 2014 Delatite, Riesling, Mansfield, Victoria

Australia specialises in genuinely dry Rieslings and across the nation you make an enviable array of versions. This fascinating version focuses on delicately lemon-scented fruit and a long, lithe, powdery body which reminds us of the minerality of the terroir in the Delatite vineyards. For this reason it is not an oily, Germanic wine but a modern, lifted, piercingly clean style suited to keen aperitif drinking, oysters and shellfish. At the top of its game, now that the racy acidity has softened a touch, this is a bright, engaging wine.

### 2015 La Bohème by De Bortoli, Act Three Pinot Gris and Friends, Yarra Valley, Victoria

Act Three is a very considered wine. On the face of it, the deco label and PG and Friends title might make you think that this is a relaxed, convivial diva but it is much more than that. With determined drive on the palate and a full, dry palate, this is a floral, mildly exotic wine with a touch of sweetness balancing the raucous acidity. It's rare to find a wine that is both steely and silky! See how it charms the smoked salmon while at the same time keeping the creamy wasabi, with its hidden kick, in its place. Genius!

**2014** Rutherglen Estates, Renaissance Viognier Roussanne Marsanne, Rutherglen, Victoria A few years ago, we at Wine Rules were treated to a fully mature version of this tri-varietal white blend and it was intense, perfumed, oily and imposing. This year we have the same wine, but in youthful form and it is a thriller. VR&M are natural bed-fellows (three's not a crowd here) and their complementary scents, flavours and finishes serve to enhance each other magically. I have no doubt that this is Rutherglen Estates' finest vintage of this lusty white to date. Flashes of nutmeg and ginger overlay great power coupled with respectful restraint. Granted there are expressive apricot and peach blossom notes straining to be unleashed but for now they are under control and behaving perfectly. This is a truly amazing main course white wine.



### **Whites**

### 2012 Stonier, Reserve Chardonnay, Mornington Peninsula, Victoria

2012 was a fantastic vintage in Mornington and winemaker Mike Symons used these favourable conditions to extract every single ounce of elegance and beauty from his vineyards and then he poured it all into this wine. When I tasted '12 Reserve Chard, with the Degustation for Dignity team in attendance, the room was collectively struck dumb – it is the sheer finesse and completeness of flavour which is arresting. I absolutely love the awesome freshness balanced with the incredible depth of meadow blossom fruit and latent power. Classy, mouthfilling and with beguiling density, this is one of the finest wines I have tasted this year and it has a long life ahead of it.

### 2014 Tamar Ridge, Sauvignon Blanc, Tasmania

There is no doubt that Tamar Ridge is one of Australia's most elite wineries. A long-serving trailblazer for Tassie's pinsharp climate and maverick winemaking this wine takes Sauvignon to a new level and it also tackles Marlborough head on. Australians take note. There is no need to drink fruit cocktail Kiwi Savvy any more with this baby on your shelves. It appears that I have matched a Tasmanian oyster with cucumber gel and finger lime to this wine, but in reality it matched itself. Look out for cleansing cucumber and racy lime on the nose and palate of this wicked wine. With perfect freshness, a long, smooth palate, surprising intensity this is a winner.

#### 2013 Tamar Ridge, Reserve Botrytis Riesling, Tasmania

There is no mystery as to why this wine is so phenomenally delicious. Tamar Ridge knows exactly how to make sweeties having done this for aeons and the results don't shy away in the glass but leap gazelle-like up your hooter rewarding you with stunning, quince and greengage freshness overlaying and lemon meringue palate. Magical, mesmerising and mouth-watering – who could ask for more?



DEGUSTATION FOR DIGNITY TASTING NOTES Matthew Jukes, Friday 2<sup>nd</sup> October 2015

### <u>Reds</u>

2014 Brash Higgins, NDV, Nero d'Avola Amphora Project, McLaren Vale, South Australia

I have no idea how Brad Hickey manages to augment the flavour of this daring and pioneering red wine year on year. Unless you are a genuine Nero d'Avola aficionado you will not be able to understand just how shockingly good this wine is. Nero is a swaggering, unruly, Southern Italian red grape famous for making head-banging, espresso-scented wine with little charm but maximum impact. Brad's version is indeed explosive on the nose, loaded with dark berries, plums and liquorice, but the palate is honed, masterful and elegant. I love the powdering tannins and heroic length of flavour, too. This is an essential wine in every serious red wine lover's cellar because it shows you a fruit character and delivery never seen before.

### 2014 Circe, Single Vineyard Shiraz, Mornington Peninsula, Victoria

With the use of 40% whole bunch fruit (involving stems as well as grapes) this wine is way beyond most mortals' true comprehension of aromatic complexity and cosmic grace and yet anyone remotely interested in epic red wine will drop to their knees when they sniff a glass of this stunner such is its astounding beauty. I will go so far as to say that it will encourage you to reassess just how amazing your very own olfactory system is and then it might inspire you to use it more often! Dan Buckle and Aaron Drummond have taken their bunches of Shiraz grapes and treated them like a rare and wondrous gemstones. Polished, set perfectly and with no gaudiness or showiness in sight, this is one of the most complete Shiraz I have ever seen out of Australia. It is both delicate and malevolent. I cannot say any more because I have to go and lie down in a darkened room.

#### 2010 Delatite Estate, Tempranillo, Mansfield, Victoria

Food and wine-matching is not an exact art – it is a passionate, evocative, sensual pursuit perfected by few but attempted by all. When I tasted this wine in the company of a wine blogger, a sommelier and a talented chef we all came to the same conclusion in a blink of an eye – we must use this wine at Degustation for Dignity and we would therefore have to 'create' the perfect dish to show its attributes off to a tee. The guests at our wonderful event will determine if we are right! With plush, ripe, smooth, redcurrant and plum notes, and no trace of oak or the medicinal tang so often associated with Spanish Rioja (the world's most famous wine made from the same grape Tempranillo) this is a fully mature, honest Victorian 'Temp' which highlights Delatite's talents and ambition.



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### <u>Reds</u>

### 2014 Deus ex Liquida, Grenache / Shiraz, McLaren Vale, South Australia

God, emerging from this heavenly liquid. Now there's an image. What has God been wallowing in? Obviously His palate is acute and all-powerful and what we didn't know is that He is also partial to amazingly ostentatious McLaren Vale reds. With hilarious intensity and a shimmeringly beautiful chassis, this Grenache-based potion really does make you believe faithfully in a higher power! McLaren Vale is home to some of the finest Grenache vines in the world (and yes the Southern Rhône is included in this sweeping statement). Deus ex Liquida augments its heady, cigarbox and mulberry scent with dark, swarthy, storm-cloud-laden Shiraz. The results are Biblical – think thunderbolts raining down on your palate and you are halfway there!

#### 2012 Fowles Wine, Ladies Who Shoot Their Lunch Shiraz, Strathbogie Ranges, Victoria

Once they have shot their lunch I do hope that these ladies manage to fashion it into seriously high quality meat pies because this is what I want right now to combine with this classic, raspberry and lavender-scented Shiraz. Pungent, full, dark and swarthy, but with the most amazing humidor and wild herb scent, this is a gastronomes delight such is the broad repertoire of pies (joke!) that this wine would adore. On a more serious note I cannot think of a finer dish than roast lamb with anchovies and rosemary to seduce this wine – but I do not want to hear of any ladies opening fire on unsuspecting sheep, so I suggest they take a day off and allow us men to take care of the cooking.

#### 2013 Katnook, Founders Block Cabernet Sauvignon, Coonawarra, South Australia

Katnook will not mind me mentioning the fact that Founders Block is not one of the more expensive wines in their portfolio. I rarely talk about price when explaining my thoughts behind wines because I feel that it is more about the flavour, how a wine makes you feel and what you should do with it! However, I have made an exception here because the epic balance and freshness in this bright Coonawarra Cab nothing short of captivating and it is done with so much value and style I am truly astonished. Class and refinement combined with a stunning price tag is a very rare commodity.



### <u>Reds</u>

### 2013 Ocean Eight, Pinot Noir, Mornington Peninsula, Victoria

Mike, Mike, Mike – how do you do it? Mr. Aylward take a bow because this vintage of your heart-breakingly stunning Pinot Noir has finally come of age. Forgive this analogy, but the leggy, teenage model, who showed so much coquettish promise has finally become a fully fledged, jaw-droppingly beautiful temptress. That is not to say that her proportions have increased at all. At 13.2% alcohol this wine is still slim and exquisitely balanced. It is just that there is more exoticism on the nose, detailed with Turkish Delight and true sophistication. The palate is just that bit more intense and the finish a tiny bit longer and fully. Wow, wow, wow.

#### 2013 Pizzini, Pietra Rossa Sangiovese, King Valley, Victoria

Welcome to the club Pizzini. We have been waiting for you and we have a place laid at our table. So often the Tuscan grape Sangiovese flounders when it leaves Italy's shores. Pizzini is an expert in harnessing this tricky grape's true character and then delivering it in a measured, accurate and honest manner. Pietra Rossa wears the trademark cranberry and cherry tang off to perfection. This, however, is a wine that it not too acidic unlike legions of Chiantis and yet it manages to retain its slim frame and nervy, edgy flavour-balance. Top marks chaps – this is a rare and alluring Sangiovese and it is a delightful and unique wine in our line-up.

#### 2012 Port Phillip Estate, Balnarring Pinot Noir, Mornington Peninsula, Victoria

I am over to moon to have the famous Port Phillip Estate involved in our Degustation for Dignity event because the Pinots made here are extremely impressive indeed. With a deeper, darker fruit profile than many, this foresty, briary take on Pinot Noir reminds me of some of the evocative wines of Burgundy's famous Côte de Nuits. With lovely depth and concentrated wild cherry flavours coupled with bold oak and refreshing tannins, this wine is a masterful, commanding Pinot with intention and attack. It is just starting to drink well now and in common with the great wines of France will age slowly for a very long time!



DEGUSTATION FOR DIGNITY TASTING NOTES Matthew Jukes, Friday 2<sup>nd</sup> October 2015

### <u>Reds</u>

### 2014 Rutherglen Estate, Single Vineyard Sangiovese, Rutherglen, Victoria

By contrast to the light, tangy, cranberry-scented Sangioveses which are very popular in Australia (probably because they taste like Chianti) this is a rich, intense wine with more heft and intensity and therefore this wine more resembles a Super Tuscan, bristling with energy, brawn and power. At 14% alcohol this is no shrinking violet, in fact there is little violet to be seen here, replaced as it is by dark chocolate, sour cherries and juicy black plums. Make sure you deploy this wine for main course duties only, with pasta with wild boar ragout being the optimum dish!

### 2014 Tellurian, Grenache Shiraz Mourvèdre, Heathcote, Victoria

Tellurian's GSM is a perfumed fellow with juicy raspberry and plum notes crowding the nose. It initially seems light and innocent, but do not be deceived because this is a veritable iron fist and a velvet gauntlet! Bigger more structured on the palate and energetically youthful, too, this 2014 is bristling with punchy, forest fruit notes and combative, mouthwatering tannins. You can drink it now if you wish (artisan cheese would be the go) but I would allow it to slumber for 6-12 months and then aim for main course game dishes or top level charcuterie.

#### 2013 Tellurian, Pastiche Shiraz, Heathcote, Victoria

I believe that Pastiche is a 'second label' or a more immediate drinking wine in the Tellurian portfolio but, By Golly, this wine has grown up over the last few years and in 2013 it is a very accurate, savoury Heathcote thoroughbred Shiraz. The attack of fruit on the palate is delightful and the Heathcote signature spice and wild herb aromatics are all present and correct. Purple in colour and glossy in sheen this is a fabulous wine which sings loud and proud of its region and the skill of its creators.

#### 2013 Ten Minutes by Tractor Estate, Pinot Noir, Mornington Peninsula, Victoria

TMbT is one of the truly great estates in an increasingly crowded Mornington Peninsula wine scene. The reason for it fame is far more than just having one of the catchiest names around. With amazingly perfumed fruit and trademark velvety texture it is impossible not to fall for this wine's charms. What's more impressive is that the calibre of oak used here is of the highest quality imaginable and this means that there is an underlying feeling of class and build-quality which invades every one of your taste buds. Fine and fresh but also deep and brooding this is an elite Pinot Noir which shows the true essence of the variety and also reminds us that this is the most sensual grape on the planet.